

GT TOUCH, 2 INSULATED BOWL AND TOUCH SCREEN



**Ref: 562948
(GT2T)**

Dispenser for frozen yogurt, soft serve ice cream, sorbet, and slush, with 2x5 litres insulated bowls I-Tank, refrigerant gas R290

General Features

GT TOUCH 2 is equipped with n. 2 I-Tank insulated bowls, 5 litres each, and can dispense up to 5 products: soft ice-cream, frozen yogurt, chilled coffee cream, sherbet or slush.

GT TOUCH 2 is easy to use, you can select between 5 products to dispense, or thanks to its exclusive interactive software you can set the desired temperature and auger speed.

GT TOUCH provides maximum flexibility, allowing to deliver the most appropriate product according to the time of the day, to the customer type and to the season.

The software is available in English and Italian language, but it is possible request for other languages.

The GT TOUCH 2 is equipped with n. 2 I-Tank™ insulated tank, with a capacity of 5 litres, which reduces the impact of the external temperature on the product, improving the cooling efficiency of the equipment, and saving energy and money.

Tanks work independently and each one has its own touch screen control panel.

GT TOUCH is suitable for merchandising actions: it is possible to customize the graphics on the frontal panel, lid and on the back (subject to negotiation).

GT TOUCH comes in black or white plastics with stainless steel finishing.

GT TOUCH guarantees high overrun which means a high return on investment.

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Specifications

- Safety stop system.
- The ITANK™ Technology prevents ice accumulation on the outer side of the bowl, reducing condensation and increasing the cooling power of the machine.
- Easy to use thanks to the adjustable push button control panel: when pressing it the rotation speed raises and the product is pushed out easily.
- Lockable lid
- High overrun
- Can dispense up to 5 products among soft ice cream, frozen yogurt, chilled coffee cream, sorbet or slush.
- Can be used in specialised ice cream shops to dispense products specifically conceived for particular customer categories, like celiacs or people who are lactose intolerant. Producing ice-cream with this equipment prevents any contamination, as the bowls don't come into contact with other ingredients.
- Ideal for bars, restaurants, hotels, cafeterias and catering companies for the production of delicious desserts and chilled specialties.
- Menu is available in Italian and English, but other languages can be programmed as well.
- Customizable touch screen display.
- It is possible to customize the graphics on the lid and on the back (subject to negotiation).
- Compact countertop machine which dispenses up to 5 different products: soft serve ice cream, frozen yogurt, cold creams, granitas and sorbets.

Construction

- The patented I-Tank insulated bowl reduces the impact of ambient temperature on the product, improving its cooling efficiency and guaranteeing energy and cost savings.
- Bowls work independently, and thanks to this it is possible to dispense different product with the one equipment at the same time
- Equipped with n. 2 I-Tank insulated tanks of 5 litres each.
- Intuitive touch screen to select the products to dispense and set the desired options.

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Electric

Supply voltage:	220-240 V / 1 ph / 50 Hz
Electrical power max.:	0.6 kW
Current consumption:	3.2 Amps
Plug type:	CE-SCHUKO

Key Information:

Number of bowls:	2
Bowl's capacity:	5 lt
Control board:	Touch screen
Dimensions, Width:	450 mm
Dimensions, Depth:	435 mm
Dimensions, Height:	650 mm
Net weight:	46 kg

Refrigeration Data

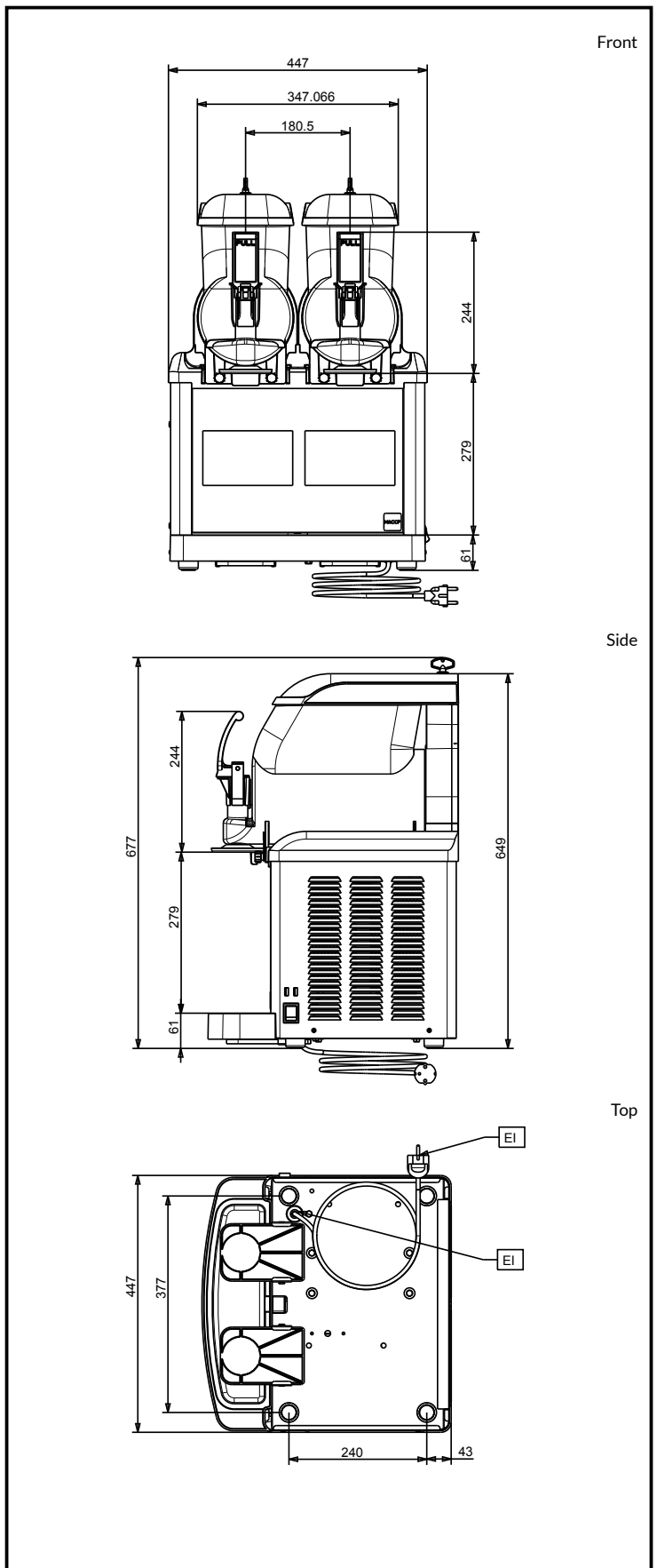
Refrigerant gas:	R290
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Certifications



The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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